

INSTRUCTION MANUAL

倫敦鍋®
LONDONWOK

INDUCTION
COOKER

BI-20QB



Please read it carefully before using

Thank you for purchasing our Curry cooker , please read this instruction manual carefully before using and keep it cautiously for your future reference.

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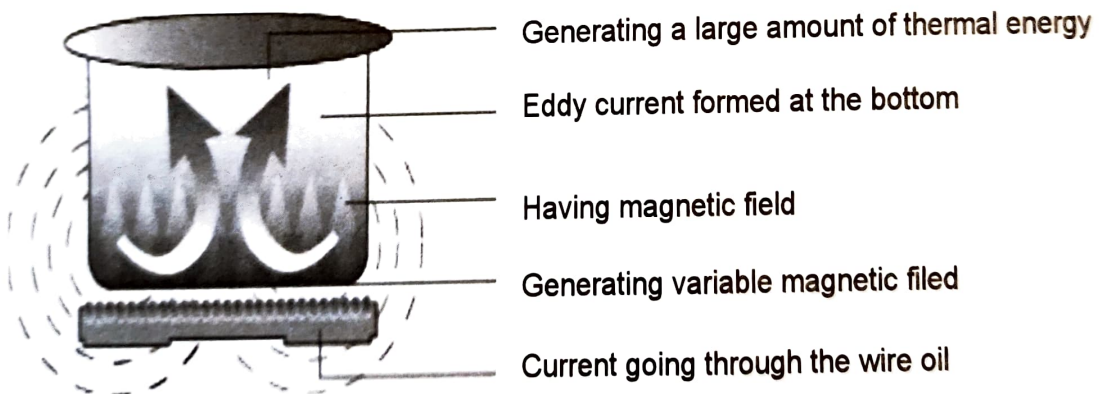
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PRODUCT INTRODUCTION

Curry cooker is one of the new environment-friendly kitchenware, developed by our company upon Europe, American and Japanese advanced technology. The main parts such as IGBT power tube, CPU and IC etc are imported from SIEMENS, TOSHIBA, MOTOROLA, KOREAN, which are advanced in craft and function. Our curry cooker are of national standard, suitable for all kinds of cooking. In short time, heating efficiency can get up to 94.36% from startup to boil, with peculiar micro-computerized safety-inspection system, it is super safe and reliable. By the characteristic of cooking with no fire, no smoke and no exhaust, it avoid traditional cooking safety problem, therefore is liked by many consumers.

Our curry cooker will bring you more safe and health to your family, more cleanness to your kitchen.

CURRY COOKER WORKING PRINCIPLE

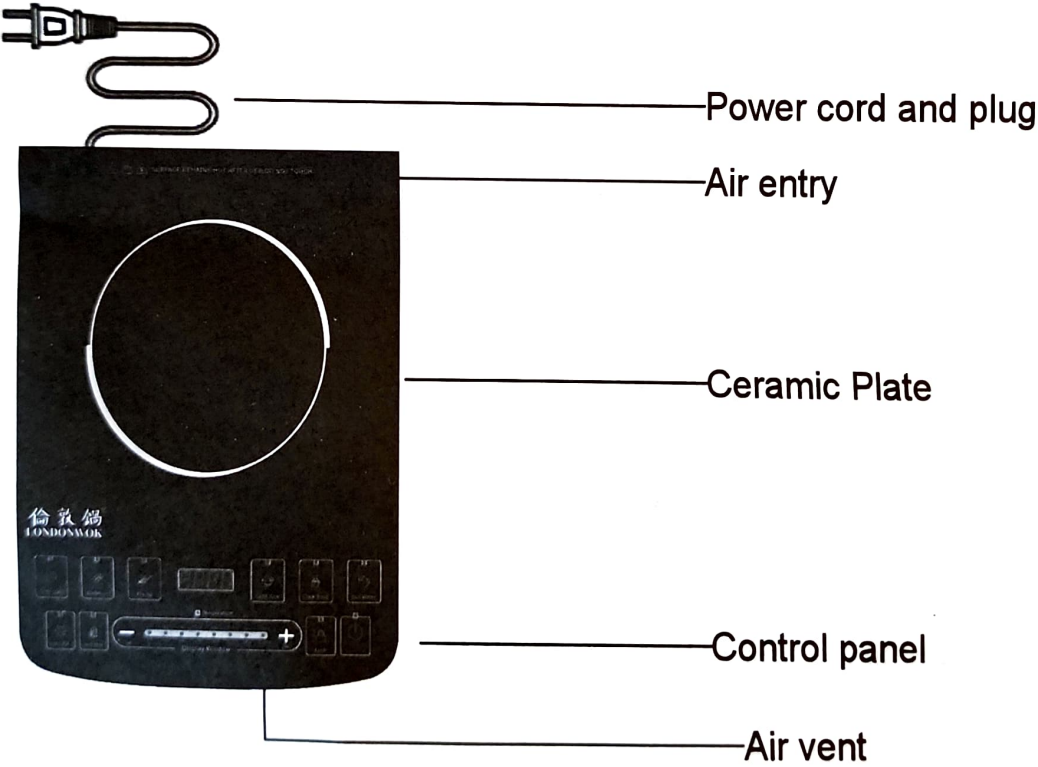


The Curry cooker is mainly based on the principle of electromagnetic induction technology. Current generates variable magnetic field after running through the wire coil. Eddy current is generated at the bottom when the magnetic field induces the iron pot on the cooker plate. A large amount of thermal energy produced can heat the bottom quickly, thus heating up the food very fast, with thermal efficiency up to 94.36%.

SPECIFICATION

Model No.	BI-20QB
Power Supply	AC220~240V 50/60Hz
Power Range	2000W
Temperature Adjustment	60℃~280℃
Timer / Preset timer	23 hour 59minutes

PARTS NAME



FUNCTION DIAGRAM



Timer/Set



Barbecue



Frying



Cook Rice



Cook Soup



Boil Water



Hot Pot



Hot Milk



Down



Up

OPERATION AND USAGE

Operation Step

1. Place suitable cooking utensils in the center of the top plate
2. Insert the plug into 230V ~ 15 Special Jack, power pilot lamp flashes, **Curry cooker** enters standby state.
3. Press function buttons to select different cooking functions, settings and adjustments.
4. To stop cooking, press "POWER" button, then power light will flash.
Plug out to shut off power supply.

Usage

1. Cooking function button:

"Barbecue""Frying""Hot Pot""Hot Milk"can set the power or temperature
Automatic functions:"Cook Rice", "Cook Soup", "Boil Water"
Safety chld lock, when under this function other function keys can not work
expect the art the machine.

Press cooking function button, the relative pilot lamp lighting, unit enters

this menu's cooking function.

2. Up adjust button ——— “Up”

After manual cooking function selected, press “▲” can increase power or temperature to higher level.

During timer setting, press “▲” can increase cooking time.

3. Down adjust button ——— “Down”

After manual cooking function selected, press “▼” can decrease power or temperature to lower level.

During timer setting, press “▼” can decrease cooking time.

Cooking time can be set from 1 ~ 23:59 minutes.

To cancel timer setting, press “POWER” button.

Notice

1. You cannot set timing off and cannot adjust power & temperature for automatic cooking function.

2. For manual cooking function, power or temperature adjustment and timing off setting are available.

3. Overheat Protection: The unit is equipped with overheat protection.

If the pot or pan gets too hot, the unit will switch off automatically, the buzzer can give out an alarm. Should this happen, wait for some minutes and cool it down. After that, the unit will work without problem.

4. This appliance is liable to get hot during use.

5. The product can not be used by retarded people and psycho,mental patient (include children) Unless under the tutor or guardian' s instruction.

It should be taken by children under the adults' attention in order that they will not play with the product.

CAUTIONS

1. Do not plug with wet hands.
2. Do not plug into a socket where several other appliances are plugged in.
3. Do not plug into a socket which Ampere load is less than 10A.
4. Do not use if the plug cord is damaged or the power plug does not fit the socket safely.
5. Do not modify the parts, or repair the unit by yourself.
6. Do not use the unit near flame or wet places.
7. Do not use where children can easily touch the unit, do not allow children to use the unit by themselves.
8. Do not place the unit on unstable surfaces.
9. Do not move the unit when the pot or the pan is on it.
10. Do not heat the pot empty or overheat the pot.
11. Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate.
12. Use the unit with sufficient space around it. When unit working, it must be placed at least 10cm from the wall. Keep the front side and either right or left side of the unit clear.
13. Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
14. Do not place a sheet of paper/silver paper between the pot/pan and the unit. The paper may get burnt.
15. Do not break the surface. If the surface is cracked, switch off immediately and take it to the qualified service center.
16. Do not block air intake or exhaust vent.
17. Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
18. Do not place the unit near to the objects which are affected by magnet, such as: watches, radios, televisions, automatic-banking cards and cassette tapes.
19. The power cord must be replaced by qualified technicians.

CLEANNES & MAINTENANCE

1. Please shut off the power and pull out the plug before your cleaning.
2. Clean the unit until it cools down completely.
3. To remove dirt, please select litmusless detergent.
4. After remove dirt, please use neat wet cloth to clean the unit.
5. Do not clean by water directly, water gets inside may cause malfunction.
6. Make the ceramic plate and pan clean before cook, otherwise, dirt after charring is very difficult to clean and the plate mayl get discoloration.
7. You may clean air vent / air entry 's dirt by vacuum cleaner to suck up or by cotton. If there is dirt with oil, add a little litmusless detergent with toothbrush to clean.
8. Don't use caustic impregnant to clean. It may damage the cooker by chemical reaction.
9. Do not use benzine, thinner, scrubbing brush or polishing powder to clean the **traveling cooker**.

USABLE and NON-USABLE COOKING UTENSILS

Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 12 to 26cm.



Enameled Iron Pot



Iron or Enameled Iron Pot



Castiron Pan



Iron Pot



Deep-Fry Pan



Stainless Steel Pot



Iron Plate

Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots
Rounded-bottom pans/pots with bottom measuring less than 12cm.



Rounded Bottom Pot



Aluminum Copper Pot



Bottom Measuring Less than 12cm



Pot with Stands



Ceramic Pot



Heat-Resistant Glass Pot

TROUBLE SHOOTING

Trouble Code	Possible Reasons	Solutions
E0	No pot / pan on the plate; Non-usable Pans on the plate;	Put suitable cooking utensils on the plate.
E1	Coilpanel is not connected well; Electrocircuit malfunction;	Please contact the supplier or go to a qualified service center.
E2	Temperature sensor failure.	Please contact the supplier or go to a qualified service center.
E3	Abnormal supply voltage: voltage too high.	Check power supply, power on after power supply back to normal.
E4	Abnormal supply voltage: voltage too low.	Please check power supply, power on after power supply is back to normal.
E5	Plate surface temperature too high; Empty pot / pan heating leads to too high temperature.	Please wait for some minutes until the unit cools down; Please check pot / pan.
E6	Fan failure; Air intake / exhaust vent blocked.	Please contact the supplier or go to a qualified service center. Clean the vent after the unit cools down, then can restart.